

#### REMARKS

Applicant has amended Claim 1 and dependent Claims 5, 6, 8, 9, 11 and 12 to more distinctly define the invention. Claim 16 is now canceled. No new matter is involved in the amendments.

In response to the restriction requirement of paragraph 1 of the Official Action of August 29, 2007, applicant hereby elects the invention of Group I which includes Claims 1-20 directed to a method for production of raw materials for candle production. This election is made with traverse.

Applicant has amended method Claim 1 to recite in step (b) that the lipids are isolated and processed into triglycerides and in step (c) that the triglycerides are refined and hydrogenated into the raw material for the candle production or for the heat storage material. Applicant submits that amended Claim 1 defines an inventive step over Best US 5,928,696 cited by the Examiner.

The invention defined in amended Claim 1 is based on the treatment of a starting material which contains a mixture of food residues, old cooking fats and/or recycled food material from the food industry and/or animal fat. As recited in amended Claim 1, these starting materials are processed into triglycerides and are finally refined and hydrogenated. The starting materials of the present invention are clearly distinguished from the starting materials of Best which are native products such as plant seeds or vegetable or animal tissue.

In contrast to the Best, the starting material of Claim 1 and the lipids which can be extracted from the material comprise large amounts of fat in the form of triglycerides. This material is clearly distinguished from the fatty acids inevitably obtained by processing native starting material, such as plant seeds. See Best, column 2, lines 35-38.

The Best reference contains no suggestion to replace the native mixture, such as oleaginous fruits, with a recycling or garbage material from the food industry. Further, there is no reason for a person skilled in the art to consider old cooking

fats and oils, previously used for sauteing and deep frying, as promising material for wax production.

The final step of hydrogenation recited in amended Claim 1 is not disclosed or suggested by the Best reference. The hydrogenation of the lipids extracted from food or animal garbage provides sufficient sterilization which allows the use of the obtained material for applications, such as wax production. By the use of hydrogenation, the obtained lipids and triglycerides can be converted into solid form for convenient transportation of the generated raw material.

The hydrogenation step is also advantageous in eliminating the malodorous properties of the starting material. As a result, the highly inhomogeneous and contaminated starting material is made suitable for future uses such as wax production.

Since the inventive step of amended Claim 1 is common to Claims 21 and 22, applicant believes that all claims relate to a single inventive concept and satisfy the requirements of PCT Rule 13.1 and PCT Rule 13.2. Accordingly, applicants requests that the examination of all Claims 1-22 in the present case.

Respectfully submitted,



Charles P. Boukus, Jr.  
Registration No. 24,754  
Attorney for Applicant  
Suite 202  
2001 Jefferson Davis Highway  
Arlington, Virginia 22202  
(703) 415-2620

October 29, 2007